

Oct. 23

## TWO YEARS CRUISE TO HUDSON BAY

### Old Sch. A. T. Gifford at New Bedford With Valuable Cargo.

Whaling schooner A. T. Gifford, formerly a well known fishing craft out of this port for years, Capt. Comer, arrived home at New Bedford from a whaling and fur trading trip to Hudson Bay Monday. The vessel sailed in 1910 and two winters were spent frozen in the ice at Cape Fullerton.

Capt. Comer is a scientist as well as a whaler and the United States government has published several monographs by him of the folk lore and legends of the Eskimo tribes about Hudson Bay. He has also made phonograph records of their speech and plaster casts of the faces of the natives, which he will give to the National Museum and to museums in Canada.

The United States government suggested to Capt. Comer that he refuse to take out a whaling license for fishing in Hudson Bay and submit to seizure, that a test case may be made of the contention of the Canadian government that Hudson Bay is inland water. Capt. Comer's business is whaling, the fee is small, and the captain has no inclination to stand the brunt of long litigation. So he takes out his license annually. He stands well with the Canadian police.

He stands better than ever with them now, as he rescued the Canadian mounted police from a perilous situation the first winter. The police were originally sent several years ago to maintain a surveillance over Capt. Comer when he was master of the Era, and they have established a port of entry at Cape Fullerton, where Capt. Comer joins forces with the Iivillick tribe of Eskimos.

The police had started for Fort Churchill when they found no provisions could reach them. They were in a small vessel which was wrecked. Capt. Comer went to their succor in his vessel, carried the men to Fort Churchill and took a chance at getting back to his winter quarters. He was about ten days and successful in reaching his anchorage.

The Gifford is embanked with snow

and ice during the winter months and the Iivillick tribe build their igloos in conjunction with his winter quarters. The natives join his men in the hunt. The voyage was very successful in this particular and the schooner brings back five small whales and brings 2000 pounds of walrusbone, worth \$10,000.

When the men came ashore today, they wore furs and carried many trinkets, Eskimo ornaments carved from bone, found in graves of the dead of vanished tribes, walrus tusks and knick knacks. For two years the men had received scant tidings from home. They only heard of the Titanic disaster a month ago.

The vessel sailed from this port in July, 1910, and arrived in Hudson's bay 34 days later, proceeding to the old quarters of the vessel at Cape Fullerton, where the natives joined them. The mounted police were not with the vessel at all last season. Their vessel failed to get through the straits and eventually brought up at Newfoundland. Some of the men, however, got to Fort Churchill by way of Winnipeg.

The ice formed about the ship to a thickness of seven feet. It was late this summer before the schooner was released and at one time it looked as if the schooner would be compelled to spend another winter in the bay. Autocoaks, a name which sounds like a Yale college yell, was invoked. He is the medicine man of the tribe and the ice spirit found him irresistible and let the ship go.

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## TRAPANI'S GREAT SALT INDUSTRY

According to a recent consular report, made to the United States Bureau of Foreign and Domestic Commerce, the production of marine salt at Trapani, in the island of Sicily, Italy, is very considerable, embracing about 50 salt works with an average output of 200,000 tons. The evaporation of brine is carried on by the solar process. No machines are used other than aer-motors, but, on account of the lack of hands caused by increased emigration, the introduction of modern mechanical appliances is contemplated. This should attract attention among American manufacturers of machinery adapted for salt production.

While the Italian government monopoly does not extend over Sicily, the marine-salt industry is under the control of the Esportazione Sali Marini, a syndicate composed of all the principal producers. As a rule, about 50 per cent. of the production is consumed in Italy, while the other half is exported to foreign countries—Norway, the United States and Sweden having been the chief consumers in 1911. Most of the salt exported is used for packing purposes.

### Steam Trawlers for Pacific.

The steam trawler Canada is expected to arrive in Vancouver this week, after a voyage of nearly 100 days from Grimsby, Eng., and will be followed in a few days by the trawler Trymple, both of which will engage in the fisheries for the British Columbia Fisheries Co. The steam trawler, G. E. Foster, the first of the three built

for the Atlin Construction Co., to operate from Prince Rupert, ran successful trials at Grimsby on September 28 and has left for Victoria on the way to the north.

The crews of the three vessels have been chosen from the best fishermen in Grimsby, and their initial operations from Prince Rupert will be on lines of investigation, in addition to commercial advantages, so that fishing charts can be compiled for future use. The establishment of the Atlin Construction Co. at Prince Rupert means an enormous development and use of capital in British Columbia.

### Fish Were Poisoned.

Recent examination into the singular mortality of fish in certain ponds in Germany caused careful examination of water, and the cause of the great loss was found to be caused by the forming of algae, which in decomposing sets free so much sulphuretted hydrogen as to poison the water.

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### Catching Flying Fish.

During this month the flying fish season in Hawaii is in full swing. Every morning now the outriggers return to the shore laden down with the fish that is highly regarded as a delicacy. The fish are caught by the simple method of placing a light in the boat to attract them toward it.

### Portland Fish Notes.

Another big trip of mixed fish was landed by the schooner Topsail Girl Monday. She had 30,000 pounds in all of which about 500 pounds was cod. The steamer Elthier brought in 88 barrels of herring Monday, the largest fare for several days.

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## TO SUPPLY MID-WINTER FISHERS

### Bangor Merchants Have a Big Supply of Live Bait on Tap.

Just how far the traffic of Bangor, Me., in live bait may be extended may never be learned. The business was never a great one, but it has grown greatly within the past quarter of a century. Indeed, it has come to be classed as an industry, has this custom of dipping mummychubs, shiners, minnows and other small and remarkably "vital" species of fishes, and keeping them alive in tanks from the time the inland lakes and ponds freeze over, late in November, until the warm season for trout fishing in Maine begins on February of every year.

Before Bangor's great fire in 1911, there were marketmen, grocers, founders and proprietors of clothing houses along Exchange, Broad, Washington and other business streets, who made a practice of fixing tanks lined and chinked with red lead in their cellars and connecting these tanks with the city water works, and thus holding in cold storage, as it were, anywhere from 500 to 50,000 active specimens of future live bait, for the adornment of trout hooks, as well as for the personal enjoyment of devoted anglers, who were willing to endure frost bites for the sake of getting fish bites, so long as the performance came to the happy climax of securing toothsome bites at real Maine trout.

It seems to be entirely useless to debate the ethics of catching trout upon the Lord's day before a meeting of fishermen. So long as the Maine laws permitted Sunday fishing—at least, did not forbid fishing upon the Lord's day—the devoted anglers ran the risk of punishment in the next world for the sake of securing some very keen enjoyment in the world which they were very sure they inhabited.

As to the danger of death coming from mildews, molds, cold water cramps and other maladies incident to baby fish life, they are almost negligible, live bait in tanks being classed with officeholders, because few die and none resign.

A mere dribble of water from the pipe, amounting to as much as a quart every hour, an overflow drip into the sewer pipe, and a scattering of stale bread crumbs every few days—these are the requirements for maintaining live bait in a healthy condition from October until April.

Naturally the profits to be gained from keeping live bait on tap far surpass the most extravagant dreams of avarice.

The original cost can be summed up into a horse, a wagon, a small boy with dip net of fine mesh and a big tin can for holding the fish until they can be taken to the home tank.

Beginning the sale of five living fish for one cent, the retail price advances with the passing months at a phenomenal pace. New Year's a given "live bait" specimen sells for an even cent, or perhaps 36 for a quarter. Thus the market quotations rise by jumps, until February 1, when fine "trout shiners" often sell for 5 cents each, or 40 cents by the dozen. By the time the equinoctial gale of March arrives, live bait are so precious that they are entirely out of sight.

Years ago the smelt fishermen on Bagaduce stream, between the towns of Brooksville and Sedgwick, had a custom of trying out their live bait for hardness by leaving newly-caught shiners and mummy chubs in tin pails on the ice over night, thus attesting the relative vitality of the two species. Here it was demonstrated that the mummy chubs would submit to be frozen up and come forth, healthful and lively 24 hours later. The shiners became torpid and lethargic from remaining frozen an hour, and succumbed entirely at the end of three hours of continuous freezing.

A few thousands of live bait are sent from Bangor, every winter by boat or train to supply the wishes of Old colony anglers, though most of the out-of-town shipments go to Moosehead Lake. How far this industry can be developed is unknown, though it can be easily quadrupled.

It is claimed the late E. M. Stillwell of Bangor and Hon. Henry M. Stanley, now a very old man, originated the notion of keeping live bait on hand for winter use more than 30 years ago, when they were jointly Fish and Game Commissioners for Maine.

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## SEVERAL GOOD SIZED FARES

### Among the Dozen and a Half Arrivals at T Wharf This Morning.

It was another good morning for fish receipts at T wharf, Boston, today, an even dozen and a half fares having arrived since yesterday.

Among the good sized trips are schs. Ellen and Mary, 78,000 pounds; Onato, 71,000 pounds; Conqueror, 67,000 pounds; Fannie Belle Atwood, 55,000 pounds; Alice M. Guthrie, 70,000 pounds; Josie and Phoebe, 75,000 pounds; steam trawler Surf, 78,000 pounds.

Prices on haddock dropped to \$1.25 to \$1.50 a hundred weight; large cod, \$4.50 to \$5; market cod, \$2.50 to \$3; hake, \$1.05 to \$1.25 and pollock, \$1.25 to \$1.50.

### Boston Arrivals.

The fares and prices in detail are:

Sch. Matchless, 34,000 haddock, 10,000 cod, 5000 hake.  
Sch. Helen G. Wells, 22,000 pollock.  
Sch. Genesta, 16,000 haddock.  
Sch. Mary P. Goulart, 15,000 haddock, 18,000 cod.  
Sch. E. C. Hussey, 6000 haddock, 27,000 cod.  
Sch. Eleanor DeCosta, 23,000 haddock, 9000 cod.  
Steamer Surf, 60,000 haddock, 18,000 cod, 500 halibut.  
Sch. Fannie Belle Atwood, 35,000 haddock, 3000 cod, 17,000 hake.  
Sch. Ellen and Mary, 40,000 haddock, 8000 cod, 30,000 hake.  
Sch. Onato, 48,000 haddock, 3000 cod, 20,000 hake.  
Sch. Conqueror, 25,000 haddock, 10,000 cod, 32,000 hake.  
Sch. Alice M. Guthrie, 40,000 haddock, 10,000 cod, 20,000 hake.  
Sch. Edith Silveria, 3000 haddock, 1200 cod, 8000 hake.  
Sch. Rita A. Viator, 1300 haddock, 1100 cod, 1300 hake.  
Sch. Lillian, 4000 cod, 1000 pollock.  
Sch. J. F. McMorro, 400 cod, 6000 pollock.  
Sch. Viking, 10,000 pollock.  
Sch. Josie and Phoebe, 37,000 haddock, 6000 cod, 32,000 hake.  
Haddock, \$1.25 to \$1.50 per cwt.; large cod, \$4.50 to \$5; market cod, \$2.50 to \$3; hake, \$1.05 to \$1.25; pollock, \$1.25 to \$1.50.

### Provincetown Fish Notes.

Sloop Vesta, owned by J. J. O'Neil has been sold to Roland C. Nickerson to be used as a cruising craft. J. M. Burke acted as purchasing agent for Mr. Nickerson.

The new gasoline boat being built for J. J. O'Neil is fast nearing completion. She is to be about 45 feet in length, and 10 feet in width and should prove a fast one.

Several carloads of herring were shipped from the Fisherman Cold Storage Company the past week.

The greatest catch of butter fish on record has been secured the past two weeks. Many have gone in the freezers for future shipment.

A blackfish in O'Neil's trap caused havoc from 12 to 7 o'clock a. m. one day the past week. After a good fight a hook was fastened in the blow hole of the fish and he was on for the fight in earnest. A. W. Newcomb was the prominent man in the struggle to land the fish, which after two or three attempts was finally subdued apparently. The fish showed renewed life, however, and started to tow the boat, which was sent ahead at full speed, but the fish had the better of the argument and towed the boat ashore. There the fish was killed and later sold to D. C. Stull, the oil man.

### Mackerel at Portland.

A few mackerel fares were brought in at Portland, Monday, the sch. Tecumseh having about 3000 pounds. Another arrival was the little schooner Fitz A. Oakes, which took out 1500 pounds of mackerel and also a lot of butterfish at Daggett's on Portland pier. The draggers were all out Monday and it is expected some good hauls were made.

The small boats engaged in mackereling out of Portland lay much of the poor sharks attending their fishing to the sharks, which continue numerous on the fishing grounds, and are so ravenous that they tear the nets to pieces in their rush to seize the fish. Many of the boat owners are getting discouraged and some of them will throw up the sponge after this week. Only small pods of mackerel have been seen in the past few days, but some of the skippers are yet confident that larger bodies of the fish will be seen later.



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## TWO HOME FROM DORY HANDLINING

Sch. Gov. Russell Has Been Gone on a Trip Since April 29th.

Two dory handlining fares are here this morning, sch. S. P. Willard having 110,000 pounds of salt cod and the Provincetown sch. Governor Russell, 200,000 pounds, the latter having been absent since April 29.

Sch. Marsala from Georges handlining has 20,000 pounds of salt cod and 3000 pounds of fresh halibut in addition, while from Boston is sch. Teazer with 7000 weight of salt cod left over from yesterday.

The torchers were out last evening and landed about 100 barrels here this morning.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. S. P. Willard, dory handlining, 110,000 lbs. salt cod.

Sch. Gov. Russell, dory handlining, 200,000 lbs. salt cod.

Sch. Marsala, Georges handlining, 20,000 lbs. salt cod, 3000 lbs. halibut.

Sch. Teazer, via Boston, 7000 lbs. salt cod.

Torchers, 100 bbls. fresh herring.

Sch. Lafayette, mackerel netting, 530 fresh mackerel.

Sloop Helena, mackerel netting, 150 fresh mackerel.

Sloop Maxwell, mackerel netting, 200 fresh mackerel.

Sch. Gracie, mackerel netting, 75 fresh mackerel.

Sch. Massasoit, mackerel netting, 400 fresh mackerel.

Sch. Julietta, mackerel netting.

Sch. M. Madeline, mackerel netting.

Sch. Little Fannie, mackerel netting.

### Vessels Sailed.

Sch. Hope, Pensacola.

Sch. Manhasset, haddock.

Sch. A. Platt Andrew, haddock.

Sch. Arethusa, haddock.

Sch. Juno, haddock.

Sch. John Hays Hammond, halibut.

Sch. Thomas A. Cromwell, halibut.

Sch. M. Madeline, netting.

### TODAY'S FISH MARKET.

#### Salt Fish.

Trawl bank cod, large, \$4.00; medium, \$3.50; snappers, \$2.

Handline Georges codfish, large, \$4.25 per cwt.; medium, \$3.75; snappers, \$2.50.

Eastern halibut codfish, large, \$3.50; mediums, \$3; snappers, \$2.

Dory handlining codfish, large, \$3.75; medium, \$3.25; snappers, \$2.25.

Georges halibut codfish, large, \$4; mediums, \$3.25.

Drift codfish, large, \$4; mediums, \$3.62 1-2.

Cusk, large, \$2.25; mediums, \$1.75; snappers, \$1.25.

Pollock, \$1.50.

Hake, \$1.50.

Haddock, \$1.50.

Large salt mackerel, \$26.50 per bbl.; small, \$17.25 per bbl. for fare lot.

Fledged halibut, 10c per lb.

#### Fresh Fish.

Haddock, \$1 per cwt.

Eastern cod, large, \$2.10; medium, \$1.75; snappers, 75c.

Western cod, large, \$2.15; mediums, \$1.80; snappers, 75c.

All codfish not gilled 10c per 100 pounds less than the above.

Hake, \$1.20.

Cusk, large, \$1.30; medium, \$1; snappers, 50c.

Dressed pollock, 80c.; round, 70c.

Bank halibut, 15 1/2c lb., for white, 11c lb. for gray.

Fresh mackerel, 21 1/2c for large, 15c for medium.

Fresh porgies, \$1.25 per bbl. for bait; 75c per bbl. for oil.

Fresh herring, \$1 per bbl. to salt; \$2 per bbl. for bait.

### Big Maiden Trip of Red Snappers.

Forty thousand pounds of snappers and five thousand pounds grouper was the unusually good catch brought in by the fishing smack William Hays, of the Warren Fish Company of Pensacola, on her maiden trip. The William Hays, in command of Capt. Carl

G. Johnson, left for the snapper banks on her first voyage out of Pensacola, some twenty-four days ago. Capt. Johnson steered his vessel to the Campechy fishing banks and there loaded her to capacity, bringing back the largest catch of the season. No other catch quite as large has been brought to Pensacola this season and Capt. Johnson is receiving the congratulations of his fellow masters over the good showing made on his first trip out with the new smack which was built in Pensacola by Pensacola builders, says the Pensacola News.

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## NETTERS DOING LITTLE BETTER

The mackerel netters continue to get a few fish, quite a number of the boats being here and at Rockport this forenoon, while others are expected during the day.

The fares reported here are schs. Lafayette, 530 fresh mackerel; Helena, 150; Maxwell, 200; Gracie, 75; Massasoit, 400. Schs. Little Fannie, M. Madeline and Julietta were also in with small lots of fish.

At Rockport these arrivals were reported:

Sch. Albertine, 370 fresh mackerel.

Sch. Priscilla, II, 325 fresh mackerel.

Sch. Marguerite M. McKenzie, 125 fresh mackerel.

Sloop Sylvester, 245 fresh mackerel.

Sch. Sarah, 200 fresh mackerel.

Sch. N. A. Rowe, 300 fresh mackerel.

Sch. City of Everett, 325 fresh mackerel.

## BAY OF ISLANDS HERRING NEWS

The Bay of Islands Western Star of October 16 says:

Half barrel herring to a net were taken at Woods Island Friday.

Herring have struck in, and at Woods Island some small catches were made last week. As high as a barrel to the net were taken at McIvers the past week, and at Bonne Bay also there has been a good sign of herring and some nets have taken as high as a barrel to a haul. It is reported that large quantities of herring have been driven ashore dead in the vicinity of Cow Head.

Edward Barry, who was in the Straits, buying codfish for the Gorton Pew Fisheries Company, arrived home Saturday.

The Gorton-Pew Company's steamer Alcona, Capt. Dominick Arsenault, arrived at Woods Island Sunday morning, from North Sydney.

### Foreign Salt Fish.

The Secheries de Morue de Fecamp, says the British Consul, have now a branch establishment at St. Malo, France, for drying codfish, which will probably induce owners of vessels to bring the catch straight home from the Banks, instead of as hitherto, leaving a good deal at Bordeaux, says the "Fish Trades Gazette." In the early part of 1911 the Newfoundland fishing was very good, but later bait gave out and many vessels returned with few fish; those who were fortunate made considerable sums, as codfish fetched at the time £1 8s. to £1 8s. 9d. The total import consisted of 5,635 tons of codfish, 63 tons of other fish and 199 tons of oil, etc. The British Consul at Lourenco Marques, East Africa, reports that the "preserved" fish imported in 1910 amounted to 89,840 pounds, valued at £965 as against 60,030 pounds in 1909 and 561,153 pounds in 1908, of which 88,232 pounds came from the United Kingdom and British possessions, and 924 pounds from Portugal. The exports from the same port to the Transvaal and Portuguese possessions included 12,716 pounds of dried fish, valued at £180.

### Cured Fish Cargo Sold.

The cured fish cargo of sch. Myra Sears sold to Davis Brothers.

### Canadian Fish Notes.

Conditions in the fish trade throughout Canada are favorable for good business. The fall trade has made a good start and reports from various points throughout the Dominion indicate that the business will reach satisfactory proportions. The weather, too, is conducive to trade, and as the temperature lowers retailers are experiencing an increasing active demand. In nearly all lines supplies are quite liberal and there is a good list to choose from. The sale of oysters is increasing and the quality is much better than early season anticipation. In Montreal the dealers report demand as far exceeding the same period a year ago, and Toronto merchants are reporting to the same effect.

Oct. 24.

## A LAUNCHING ON SATURDAY

The new sch. Bay State, a sister ship to the Knickerbocker, which launched from Story's yards at Essex several days ago, will leave the ways at Lantz's yard, Vincent Cove, in this city between 9.30 o'clock and 10 o'clock Saturday morning. Both crafts when fitted will sail around Cape Horn for the Pacific coast, where they will engage in the halibut fishery.

## SCH. ELECTOR HAS BEEN SOLD

Sch. Elector, owned by Capt. Daniel Ryder of this port has been sold to Capt. Olivia of New Bedford to engage in the packet trade between that port and the Western Islands. The sale was consummated through the agency of Capt. William Foley of this city. The Elector was built in Essex in 1892 and measures 119.25 tons gross and 84.55 tons net.

### Fishing in Southern India.

The British Government has actively set about to protect and develop the fishing resources of southern India by modern and scientific methods, as per a recent U. S. consular report. At an experimental station established at Cannanore, on the southwest coast, expert pisciculturists performed notable labors. The operations conducted were widely diversified and included oyster and fish farming at appropriate points, the preparation of dried salt fish of superior quality, experiments in lightly cured fish with a view to supplying the inland markets with a substitute for fresh fish, the treatment of fish by pickling, and the manufacture from the oil sardine of fish oil and guano. The processes introduced in connection with the latter manufactures resulted most encouragingly, and the season, which began with the establishment of a single local factor, ended with nine such establishments in operation. The mode of fishing prevalent among the native Indians is exceedingly crude.

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### Will Launch Next Week.

The new sch. Bay State, being built at Lantz's yard at Vincent Cove, and a sister craft to the Knickerbocker just launched at Story's Essex yard is having her shaft put in and will be ready for launching on the next course of high tides, probably next Friday or Saturday.

### Two Crafts Ashore.

News from the Magdalen Islands says that two fish-laden vessels, bound for Halifax, had gone ashore there last week. The M. C. A. was floated on Thursday, but the Secret, with 500 qtls. of codfish, is a total wreck. Both are insured.

### Another Lake Boat Here.

The steamer Sunflower, Capt. Geiken, another of the lake boats, has arrived here from Charlevoix to join the big fleet of gill netters here.

## A VARIETY OF TRIPS TODAY

Most All Branches of Fishery Represented in Fleet in Here.

The storm of last evening interfered with the draggers and torchers the latter having only 20 barrels of herring this morning. Regular fresh and salt fish arrivals were quite numerous here, however, including two of the halibuters, one salt banker, a dory handliner and one Georgesman and several thousand pounds of fresh fish down to split.

Sch. Judique, from dory handlining has 100,000 pounds of salt cod which are on the market. Sch. Senator Saulsbury has a Georges handlining fare of 6000 pounds and sch. Arcadia from a three and one-half months banking trip has 40,000 pounds of salt cod.

The halibut catchers are schs. Rhodora and Yakima, both crafts having a few salt and fresh fish in addition. The halibut sold this morning at 13 cents for white and nine and three fourths cents a pound for grays.

From Boston are schs. Rita A. Viator, with 15,000 pounds fresh fish; Edith Silveria, 40,000 pounds; Adeline, 25,000 pounds; Mary P. Goulart, 30,000 pounds.

### Today's Arrivals and Receipts.

The arrivals and receipts in detail are:

Sch. Senator Saulsbury, Georges handlining, 6000 lbs. salt cod.

Sch. Judique, dory handlining, 100,000 lbs. salt cod.

Sch. Rhodora, Cape Shore, 12,000 lbs. fresh halibut, 10,000 lbs. fresh fish, 5000 lbs. salt cod.

Sch. Yakima, Western Bank, 5000 lbs. fresh halibut, 30,000 lbs. fresh fish, 5000 lbs. salt cod.

Sch. Arcadia, salt trawl banking, 40,000 lbs. salt cod.

Sch. Rita A. Viator, via Boston, 15,000 lbs. fresh fish.

Sch. Edith Silveria, via Boston, 40,000 lbs. fresh fish.

Sch. Adeline, via Boston, 25,000 lbs. fresh fish.

Sch. Mary P. Goulart, via Boston, 30,000 lbs. fresh fish.

Sch. Pythian, via Boston.

Sch. Esperanto, via Portland.

Torchers, 20 bbls. fresh herring.

Sch. Corsair, via Boston.

Sch. Georgiana, shore.

Sch. Priscilla, shore.

Sloop Eva Avina, shore.

Sloop Marion, shore.

Str. Sunflower, Charlevoix.

### Vessels Sailed.

Sch. Ingomar, haddock.

### TODAY'S FISH MARKET.

#### Salt Fish.

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Handline Georges codfish, large, \$4.75 per cwt.; medium, \$4.25; snappers, \$3.25.

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Hake, \$1.50.

Large salt mackerel, \$26.50 per bbl.; small, \$17.25 per bbl. for fare lot.

Fledged halibut, 10c per lb.

#### Fresh Fish.

Haddock, \$1 per cwt.

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All codfish not gilled 10c per 100 pounds less than the above.

Hake, \$1.20.

Cusk, large, \$1.30; medium, \$1; snappers, 50c.

Dressed pollock, 80c.; round, 70c.

Bank halibut, 13c lb., for white, 9 3/4c per lb. for gray.

Fresh mackerel, 20c for large, 15c for medium.

Fresh herring, \$1 per bbl. to salt; \$2 per bbl. for bait.